

**CRITICAL ITEMS:** Based on the inspection today, the critical items identified below are violations of the Food Establishment Safety Regulations. Critical items must be corrected at the time of inspection or controlled in a manner that will not pose a food safety threat. Failure to immediately correct or control critical items may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

Food Temperature Observations					
Item / Location	Temp (°C)	Item / Location	Temp (°C)	Item / Location	Temp (°C)
True fridge	2.1				
True freezer	-20.0				

[illegible]



**NON-CRITICAL ITEMS:** Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regulations. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply with any time limits for corrections specified in this notice may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND		Circle One of:	YES (in compliance)	NO (not in compliance)	NOB (not observed)	NA (not applicable)	Mark "✓" in Box:	R (repeat violation)	CDI (controlled during inspection)		
Compliance Status			CDI	R	Compliance Status			CDI	R		
<b>Food Equipment and Utensils</b>					<b>Physical Facilities</b>						
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB	601	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB	602	Hot & cold water available; adequate pressure	YES	NO	NA	NOB
503	Proper storage of frozen food items	YES	NO	NA	NOB	603	Proper disposal of sewage & waste water	YES	NO	NA	NOB
504	Food stored in food grade material	YES	NO	NA	NOB	604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO	NA	NOB
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB	605	Adequate lighting; lighting protected	YES	NO	NA	NOB
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB	606	Adequate mechanical ventilation;	YES	NO	NA	NOB
<b>General Sanitation</b>					607 Premises clean, uncluttered, cleaning and maintenance equipment properly stored						
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB	<b>Testing Devices/Logging of Temperatures</b>					
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO	NA	NOB	801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB	802	Chemical test kits and/ or papers provided	YES	NO	NA	NOB
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB	803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB	<b>Other</b>					
706	Birds or animals other than guide dogs excluded from premises	YES	NO	NA	NOB						
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO	NA	NOB						

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
604	Provide a paper towel holder for the washroom.	15 July 2022
801	Mayer-Diebel high temperature dishwasher: Wash: 154°F Rinse: 189°F Satisfactory temperatures	—
No other observations made at time of inspection.		

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>	Establishment Closed
Approximate Date of Re-Inspection:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>		
Food Discarded		Other	

Person in Charge Name: X KEN LINDHOLM	Environmental Health Officer Name: Shawn Hardy
Person in Charge Signature:	Environmental Health Officer Signature:
Date (d/m/y): 30/06/22	Date (d/m/y): 30 June 2022